2: Redfield & Villa Rojas E-4,5 (1938) 1939 NV9 Tzeltal NV9

Citalá, Guaquitepec, Chilón, Yajalón, and Petalcingo relations between Indians and Ladinos are more friendly, and the Indians are regarded as milder and more tractable.

Of the strongly Indian towns, Cancuc is the most conservative, Chanal the most progressive.

In respect to official political organization, these villages are divided according to their importance and the number of their inhabitants, into free municipalities (*municipios libres*) and dependent municipalities (*agencias municipales*). The former are those which have the right to choose their own government, upon which formal administration depends. To this category belong Amatenango, Chanal, Tenejapa, Oxchuc, Ococingo, Chilón, and Bachajon. Until a short time ago the municipal governments of these settlements were composed of Ladinos in the principal posts and of Indians in the subordinate positions. At the present time the government is seeking to reverse this situation so that the Indians have the greater authority; it is for this reason that the governments of the four villages first mentioned are now headed by Indians. This change has brought about marked alterations in certain places in the social equilibrium that before existed between the two ethnic elements which compose the population.

Villages of the latter category are those which depend, in administrative matters, on a free municipality. In these cases authority is represented in the first place by the *agente municipal*, who is named by the central municipal government. This post is always discharged by a Ladino. In most instances the municipal agent compensates for the meagerness of his salary by controlling the sale of rum in the village which he administers. The other members of the municipal government are chosen almost always from the Indian group.

In several of the highland communities, notably Amatenango, Chanal, and to a much less extent, Tenejapa, the Indian grows (in addition to the universal maize) a certain amount of wheat for export, the Ladinos of Oxchuc cultivate this crop, but in Cancuc, where there are no Ladinos, wheat is not grown. (Wheat is also grown in the Tzotzil towns of Chamula and Huistan.) Other money crops of the highlands are chickpeas, peas, oranges, and other fruit. Some coffee is grown in San Martin, it is the principal export from Yajalón and Petalcingo. In Bachajon, Citalá, Guaquitepec, and Chilón a principal produce is brown sugar, made locally from sugar cane locally raised. Cancuc is the only village that cultivates cotton commercially; the production in the other communities is insignificant. The local manufacture of loom-woven clothing is rapidly disappearing. Most Tzeltal communities are without beehives, but there is considerable apiculture in Sivacá, and a little beekeeping is also practised in Tenango, Bachajón, and Yajalón. Apparently the bees kept are wild colonies brought to the villages in the sections of hollow log they are made to inhabit. The raising of hogs and poultry is a principal economic recourse in all the Indian settlements. The beef cattle industry has always been in the hands of Ladinos; however, recently the Government, acting through the Centers of Native Education, has sought to stimulate the industry among the Indians.

241 Between September and October, when the tender ears are ready, some are torn loose to prepare atoles and tamales.

Toward the middle of October, when the milpa has reached maturity, all hands proceed to the task of the *dobla*, folding or breaking the stem of the plant so that the ear dries and may later be put into the barn. This is an easy task, in which men, women, and children take part.

[462] [857]

The harvest takes place in November and December with the participation of the whole family; it is a joyful task which compensates for all the moments of anxiety in the previous months, when subsistence was scarce. The produce from the milpa is gathered in large nets and later stored in a corner of the house or in some improvised structure nearby. The crop is measured by *zontles*, units of 400 ears, which are formed by counting the ears by fives; two ears are taken in one hand and three in the other until 400 are reached. The family of five members which manages to harvest from 15 to 20 zontles considers itself happy, since that much will last them the entire year, consuming 20 ears a day plus feeding one or two hogs and 10 or 12 chickens.

[592] [251] [804] [261] [231]

The milpa also produces various squashes, manioc (*dzinté*), and peanuts, which the Indians call *caxlan-chenek* ('Ladino's bean').

243 184

Exceptional among the Tzeltal is the cultivation of wheat in Amatenango. There the small valley and a creek have favored its development.

241 796

The most important ceremonies take place immediately after planting. They entrust the germination of the seed to the care of God, of the "thirteen holders of Heaven," and of "Tatik Jesucristo." The "thirteen holders of Heaven" refer to the principal saints who are mentioned in the prayers. The ceremonies consist in offerings of prayers and incense before the crosses kept in caves belonging to each paraje, and in one *bikit mixa* ('small Mass'), which the cabildos and principales of the

[778] [782]

[P 201-B]

412 (*eché*), hoe (*asron*), machete (*machit*), coa (*luk*), and digging stick (*avutel*). In a
• 243 few towns (Amatenango), where lands are
[407] flat, the plow is made of wood and pulled by oxen but only for wheat farming. During
[415] corn planting, the seed is carried by the
[824] planter in a *morral* hung from the shoulder,
[237] in a gourd with a large spout, or in containers made of armadillo shells. The harvested crops are placed in deep baskets, made of reed-grass, or in big pita (*chojak*)
[412] net bags. The ear of corn is cleared of its
[237] husk by a sharp bone or a small deer horn.
322 The axe, machete, and knife are used in
412 wood working, which is very rudimentary, though handsaw and hammer have a place. With these tools the Indians make doors, tables, seats, small benches, shelves. Blom
[534] and LaFarge (1926–27, 2:351) add that the Tzeltal near Ocosingo also make violins of a shape similar to the European type, but they have no resonance and poor tone. They also manufacture pipes and combs roughly
[463] finished. No village of this group has specialists in carpentry to compare with the Chamulas (Tzotzil-speaking), who supply furniture at low cost to San Cristobal de las Casas and other places of the area.

324 Stone carving requires a pickaxe with
412 one end very sharp, the other very flat to serve as a hammer, and a short wooden handle. This is the tool used in Tenejapa for making metates. These metates have three legs, but Blom and LaFarge (1926–27, 2:338) mention metates without legs (Ocosingo municipio) which are made of volcanic stone found along the San Martin River. According to the Tzeltal of Oxchuc, the name of the metate is *chá*, its handle *kab-chá*.

412 An iron bar to break the ground, an axe, and a machete are the tools for building huts, chickencoops, sweat houses, and other small structures.

283 Another tool, used in the making of pita
413 rope, is *karet*, which probably comes from the Spanish *carreta*. It consists of a wooden disc fixed to a tree trunk that is nailed to

[P.206-A]

71 Nash E-5 (1957-1967) 1970 NV9 Tzeltal NV9
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653 621 241 423 from all men of the township, but again they were refused by the farmers who did not own irrigated land. The officials then sold trees in the communally owned lands to support the project, which cost 2,000 pesos. The farmers without irrigated lands still bore the cost although indirectly since community resources were expended in subsidizing the work.

241 The scheduling of agricultural activities follows an annual cycle for the three major crops, corn, wheat, and beans.

243 242 *Corn.* In corn production, the greatest discrimination comes in the selection of seed.[4] Seed is chosen from cobs which have the most grain. The farmer must look carefully to see that none of it is rotten, since if one grain is bad, the entire five grains put into each hillock will rot. There are two major kinds of corn: a quick-growing variety and a slow-growing variety. The first is preferred, but not all soils "want" it. The bitter soil "wants" the slow corn which must be planted about the first of February.

[177] A new corn seed introduced by some developmental engineers in 1957 yielded more grain, but it was not as flinty as the old variety and rotted quickly.

243 The soil is prepared by cross-plowing the land three times in one direction and two times in the other. Those who do not own their own oxen team do it just once because of the additional expense. In planting, the farmer is careful to measure rows evenly, five handspans between rows, and five handspans between each hillock, forming a square which permits the maximum growth of each plant. Five seeds are placed in each hillock. In hot country, the land has not been worked over as well, and as a result it cannot be measured as accurately because of rocks and trees. This upsets the agriculturalist's sense of symmetry and beauty.

Once the corn has been planted, the scheduling of activities is based on the maturation of the plant rather than on a calendrical sequence. The scheduling of activities in corn production is shown in Table 6. The starges of growth in the corn plant and the activities related to them are listed in Table 7.

Cultivation is performed twice, to kill the weeds and to pile up earth at

4. The botanist Anderson (quoted in Lévi-Strauss 1966:73) points out that the careful separation of seed planted in each plot distinguished Indian from non-Indian agriculturalists in other Middle American communities.

7: Nash E-6 (1957-1967) 1970 NV9 Tzeltal NV9
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the roots of each plant so that it will be protected. One farmer commented on this process: "The face of the earth remains loose. Thus the corn remains of one heart. Nothing dies because the soil is moved, and the tender shoots begin to grow. When the second hoeing is finished, God looks at it to see that the corn matures." In the second hoeing, any corn which has grown between hillocks is pulled out so it will not deprive the main stalks of strength.

When the corn has matured, the stalks are doubled over to hasten the drying process. The mature cobs are left on the doubled-over stalks for about two weeks to ensure the maximum drying of the kernels before har-

TABLE 6. Schedule of Activities in Corn Production

Activity	*Month*	*No. of days necessary for task*	*Helpers*	*Tools*
Clear irrigation ditches	Oct.	6		Machete, forked stick
Fence fields	Nov.	4		Machete, ax
Cut stalks of last year's crop; burn leaves and weeds	Dec.	4		Machete, forked stick
Plow land 3 times	Jan.	3	Oxen	Plow
Clear irrigation ditches	Feb.	2		Machete, forked stick
Irrigate land and leave 6 days	Feb.	2		
Select seed and put in water, leaving overnight	Mar.	1	Wife	
Measure rows and distance between hills so there will be 5 handspans between each hillock; plant corn	Mar.	1		Digging stick, string, net bag
Irrigate planted corn	Mar.	1		
First hoeing	Apr.	4	2 or 3 men	Hoe
Second hoeing	May	3	2 or 3 men	Hoe
Fix irrigated ditches	June	1		Machete
Outside employment	July–Aug.			
Double over corn and leave 15 days	Sept.	4		
Pick corn; put in net bag and degrain cobs with few kernels; carry home harvest.	Oct.	5	Wife, horse	Net bags, sticks,

SOURCE: Information from a farmer possessing ½ hectare of irrigated land in center. He has no sons and one married daughter, whose husband works in sawmill.

7: Nash E-5 (1957-1967) 1970 NV9 Tzeltal NV9
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vest. Harvesting is done by all the members of the household, sometimes with the assistance of exchange or hired labor. Women help by going to the fields and degraining the cobs with few kernels of corn so that there will not be an unnecessary burden to carry to the houses.

A small fiesta for the corn is made following the harvest. The purpose of the fiesta is to reciprocate the spiritual owner of the corn by giving him a "gift." Two candles are lit and set on top of the piles of corncobs. Two other candles are placed near the heaps of corn grains gathered by the

Table 7. Stages of Corn Growth and Agricultural Activities

Stages of growth	*Activity*	*Time (after planting)*
Ślihk sčital (begins to grow)	First hoeing	8 days
Čištal lik ʔiłim (well-grown; about 4 feet)	Second hoeing	1 month
Čištal stekan sniʔ (begins to form husk)		2 months
B'al tzuto (begins to bud)		
Lok'ił tzutohal (flower comes out)		3 months
Yihił sk'ab'enal (begins to mature)		4 months
Lok'ił yihkatz (cobs fill out)		
Sčam hol (its head dies)	Pick cobs to eat fresh	5 months
Yihiłtał sk'anubił (now more yellow)	Double over stalks	6 months
Yihubił (more yellow)		
Tahkinił (dry)		
Sk'ahik lok'el (harvest time)	Pick dried corn	7 months

women. The candles cause the spirit of the corn to rise and give its "gift to the world" in the following harvest. Failure to make a fiesta would mean an end to all corn harvests.

Corn is brought to the house and stored in the rafters, since there are no corn cribs or separate storage facilities of any kind in the village. Most of the houses are infested with rats as a consequence. When the harvest is brought in, there is an attempt to rid the rafters of these "thieves." The men and boys armed with slingshots stand posted in the yard as the children rustle around in the rafters chasing the rats out. Although they are remarkably good shots since they use this tool from early childhood, the houses are never completely free of rats, and the inhabitants learn to put up with them.

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243 242

Wheat. In selecting the seed, the farmers choose those heads with the most kernels—there may be from thirty to eighty on each head. The same kind of seed must be used in planting each plot of land or the soil "does not give well." A new wheat seed was introduced by an American agronomist in the 1950s. The following reaction by an informant reveals why most of the farmers decided not to use it:

243 177

There is a quick-growing wheat, called foreign wheat because a foreigner brought it and planted it in the soil. Those who wanted to try it were given some. It was difficult to harvest because it was very dry and broke easily. Most of the grain was left behind on the ground. When it got to the threshing floor, most of it was broken. Therefore the town did not want it. So we continue planting the common wheat and it doesn't break.

The inefficient harvesting techniques force the people to consider loss of grains in deciding what wheat they will seed. However, a few of the farmers continue to grow the new wheat.

The scheduling of wheat production is shown in Table 8. The *arada* plow, introduced by the Spaniards (Foster 1951) and made locally by farmers for their own use, is commonly used to prepare the land. A few farmers borrow the plow of a relative, or sometimes a metal plowshare is bought in the departmental capital.

243 [407] [177] [426]

The harvest is the most arduous work in wheat production, but because it is done with the assistance of four or five helpers, usually brothers or compadres, it is a gay occasion. There are about a dozen threshing shelters which are individually owned and rented for 5 pesos a day. At the height of the harvesting season, the farmers have to wait for their turn to use the shelter. After the threshing, a fiesta is held in the house of the owner of the wheat at which liquor and a meal of beef stew is served. Since the labor involved is based on exchange rather than payment, the owner will take part in the harvest and celebration of those whom he has helped.

[476] [423] [427] [796] [476]

Beans. The choice of locale and the time of planting vary more radically for beans than for other crops because of the greater differences in type of seed. The two major types of beans are (1) ground beans, of

244

7: Nash E-5 (1957-1967) 1970

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which there is a black variety and a colored variety, and (2) climbing beans, of which there are four subclasses: "painted," white, yellow, and black. Beans must be grown only in irrigated lands of highest productiv-

TABLE 8. Schedule of Activities in Wheat Production

Activity	Winter wheat	Summer wheat	No. of days necessary for task: Winter wheat	Summer wheat	Helpers	Tools
Clear land	Dec. 7	May 12	5	2	2 paid workers	Machete, forked stick
Irrigate land; leave soaking	Dec. 7	May 15	1	1		
Plow	Dec. 15	May 23	1	2	Oxen team	Plow
Sow seed broadcast; cover, crossing over twice	Dec. 16	May 24	1	1	Oxen team	Plow
Cut wheat	May 1	Oct. 5	2	2	2 or 3 unpaid workers	Scythe
Thresh						
Carry wheat to shelter	May 3	Oct. 7				Net bags
Horses trample wheat	May 4	Oct. 8				
Shake stalks	May 5	Oct. 9	3	3	4 or 5 unpaid workers, 5 horses	Forked stick
Scoop grains into wooden box and sift to get rid of chaff						Box with wire mesh
Put grain in burlap bags; carry to houses on horseback						Burlap bags

SOURCE: Information from two informants, one who grows winter wheat and the other who grows summer wheat, both cultivating ½ hectare of irrigated land.

ity. The land in the center, except for the fertilized corral areas, has lately yielded a very poor harvest. People say that the soul of the bean departed when they introduced the crop to their ejido plots in hot country. The scheduling of bean production is shown in Table 9.